



LOBBY BAR MENU

自帶酒水將酌收酒水服務費，葡萄酒類每瓶 300元，烈酒類每瓶 800元

The restaurant will sub-charge beverage service fee for outside bottles.

Wines will be charged NT\$300, liquors will be charged NT\$800.

菜單價格均以新台幣計價，並另加一成服務費

Above prices are counted in New Taiwan Dollar and subjected to 10% service charge

如您對食物過敏或有特殊需求，請告知服務人員

If you have any food allergies or special requirements, please inform our service team.

飲酒過量 有害健康

COCKTAIL

SIGNATURE

GLASS/杯

東方美人 Oriental Beauty
oolong tea gin, lychee, lemon juice, egg white

NT\$ 350

熱情烏龍 Oolong Tai
oolong rum, peach liqueur,
pineapple juice, orgeat syrup

NT\$ 350

初夏 Beginning of Summer
jasmine green tea gin, osmanthus fragrans,
lime juice, egg white

NT\$ 350

柑橙莊園 Citrus Village
tequila, elderflower liqueur, grapefruit,
orange, lemon

NT\$ 350

百香公爵 Tropical Grey Paradise
earl grey tea rum, cointreau, passionfruit, apple, lime

NT\$ 350

CLASSIC

GLASS/杯

長島冰茶 Long Island Ice Tea
vodka, rum, tequila, gin, cointreau, lime juice, coke

NT\$ 350

尼格羅尼 Negroni
bombay gin, sweet vermouth, campari

NT\$ 350

莫西多 Mojito
bacardi light rum, fresh mint, lime juice, sugar

NT\$ 300

曼哈頓 Manhattan
bourbon whiskey, sweet vermouth, bitters

NT\$ 300

情慾海灘 Sex on the Beach
vodka, peach liqueur, grapefruit juice, cranberry juice

NT\$ 300

古典美人 Old fashioned
bourbon whiskey, bitters, sugar, orange twist

NT\$ 300

瑪格麗特 Margarita
tequila, cointreau, lime juice

NT\$ 300

威士忌酸酒 Whisky Sour
bourbon whiskey, lime juice, sugar, egg white

NT\$ 300

戴克利 Daiquiri
bacardi light rum, lime juice, sugar

NT\$ 280

柯夢波丹 Cosmopolitan
smirnoff vodka, cointreau, cranberry juice, lime juice

NT\$ 280

BEER

BOTTLE/瓶

台灣金牌啤酒 Taiwan Gold Medal

NT\$ 180

海尼根啤酒 Heineken

NT\$ 200

可樂那啤酒 Corona

NT\$ 200

麒麟啤酒 Kirin

NT\$ 200

百威啤酒 Budweiser

NT\$ 200

台灣金牌生啤酒 Taiwan Gold Medal Draft Beer
500ML NT\$ 300 /GLASS/杯 330ML NT\$ 220 /GLASS/杯



SPIRITS

WHISKY

GLASS /杯
BOTTLE /瓶

葛瑪蘭 經典單一經典純麥 Kavalan Single Malt Classic	NT\$ 400 NT\$ 4,800
葛瑪蘭 山川首席 Kavalan Concertmaster Port Cask	NT\$ 350 NT\$ 4,500
葛瑪蘭 波本桶原酒 Kavalan Solist Strength ex-Bourbon Cask	NT\$ 500 NT\$ 6,800
葛瑪蘭 雪莉桶原酒 Kavalan Solist Strength Oloroso Sherry Cask	NT\$ 500 NT\$ 7,200
單一麥芽威士忌 - 雪莉果乾 OMAR Single Malt Sherry Cask / OMAR	NT\$ 300 NT\$ 3,000
單一麥芽威士忌 - 波本花香 OMAR Single Malt Bourbon Cask / OMAR	NT\$ 300 NT\$ 3,300
麥卡倫 雙雪莉桶12年 Macallan Double Cask 12Y	NT\$ 400 NT\$ 5,000
起瓦士12年 Chivas Regal 12Y	NT\$ 250 NT\$ 2,500
約翰走路 金牌 Johnnie Walker Gold Label	NT\$ 350 NT\$ 3,800
約翰走路 黑牌 Johnnie Walker Black Label	NT\$ 250 NT\$ 2,500
布萊迪 艾雷島單一純麥 Bruichladdich Port Charlotte Islay Barley	NT\$ 450 NT\$ 5,000
尊美醇 愛爾蘭威士忌 Jameson Irish Whiskey	NT\$ 260 NT\$ 2,500
傑克丹尼爾 田納西威士忌 Jack Daniel's	NT\$ 260 NT\$ 2,800
美格 經典波本威士忌 Maker's Mark Bourbon	NT\$ 300 NT\$ 3,000
金賓 波本威士忌 Jim Beam	NT\$ 220 NT\$ 2,500



知多 單一穀物威士忌 Chita Single Grain	NT\$ 350 NT\$ 3,500
----------------------------------	------------------------

BRANDY

GLASS /杯
BOTTLE /瓶

法國軒尼詩XO 干邑白蘭地 Hennessy X.O	NT\$ 800 NT\$ 12,000
法國軒尼詩VSOP 干邑白蘭地 Hennessy V.S.O.P	NT\$ 400 NT\$ 4,200

VODKA

GLASS /杯
BOTTLE /瓶

法國 灰雁伏特加 Grey Goose	NT\$ 350 NT\$ 3,800
波蘭 雪樹伏特加 Belvedere	NT\$ 300 NT\$ 3,500
蘇托力伏特加 Stolichnaya	NT\$ 260 NT\$ 2,500
思美洛伏特加 Smirnoff	NT\$ 260 NT\$ 2,500
絕對伏特加 Absolute	NT\$ 260 NT\$ 2,500

TEQUILA

GLASS /杯
BOTTLE /瓶

培恩銀樽龍舌蘭 Patron Silver Tequila	NT\$ 400 NT\$ 4,500
唐胡立歐龍舌蘭 Don Julio	NT\$ 400 NT\$ 4,500
金快活龍舌蘭 Jose Cuervo	NT\$ 220 NT\$ 2,500

GIN

GLASS /杯
BOTTLE /瓶

蘇格蘭 亨利爵士琴酒 Hendrick	NT\$ 350 NT\$ 3,000
英國 坦奎利10號特級琴酒 Tanqueray Ten	NT\$ 350 NT\$ 3,200
英國 坦奎利琴酒 Tanqueray	NT\$ 280 NT\$ 2,500
英國 龐貝琴酒 Bombay Sapphire	NT\$ 280 NT\$ 2,500

RUM

GLASS /杯
BOTTLE /瓶

薩凱帕特級蘭姆酒 Zacapa Rum 23	NT\$ 400 NT\$ 3,800
百家得蘭姆酒 Bacardi Light	NT\$ 220 NT\$ 2,200
美雅黑朗姆酒 Myers's Dark	NT\$ 220 NT\$ 2,200

SOFT DRINK & WATER

CAN /罐

可樂 / 零卡可樂 / 雪碧 Coke / Coke Zero / Sprite	NT\$ 120
通寧水 / 蘇打水 / 薑汁汽水 Tonic Water / Soda Water / Ginger Ale	NT\$ 120
愛維養天然礦泉水 Evian Mineral Water	750ml NT\$ 240
沛綠雅氣泡水 Perrier	330ml NT\$ 160

JUICE

GLASS /杯

新鮮西瓜汁 Fresh Watermelon Juice	200
新鮮柳橙汁 Fresh Orange Juice	200
新鮮奇異果汁 Fresh Kiwi Juice	200
綜合果汁 Mixed Fruit Juice	200
綜合蔬果汁 Mixed Vegetable Juice	200
夏日冰沙 Mango & Passion Fruit Slush	200
貴妃冰沙 Lychee & Pineapple Slush	200
草莓香蕉果露 Strawberry & Banana Smoothie	200
綜合莓果露 Mixed Berry Smoothie	200
無酒精莫西多 Virgin Mojito	180

COFFEE & CHOCOLATE

CUP /杯

濃縮咖啡 Espresso	NT\$ 150
美式黑咖啡 Americano	NT\$ 150
拿鐵咖啡 Latte	NT\$ 180
卡布奇諾 Cappuccino	NT\$ 180
低咖啡因咖啡 Decaf Coffee	NT\$ 150
熱巧克力 Hershey's Hot Chocolate	NT\$ 160



使用環境友善可生物分解材質茶包
No Plastic Wrapping, Biodegradable Filter

TEA



雨林聯盟認證
Rainforest Alliance

POT /壺

菊花茶 Chrysanthemum Herbal Tea	NT\$ 150
烏龍茶 Oolong Tea	NT\$ 150
茉莉綠茶 Jasmin Tea	NT\$ 150
TWG皇家大吉嶺茶 TWG Royal Darjeeling Tea	NT\$ 150
TWG英式早餐茶 TWG English Breakfast Tea	NT\$ 150
TWG波本香草紅茶 TWG Vanilla Bourbon Tea	NT\$ 150

BAR FOOD

本菜單菜色所使用之豬肉原料及其製品原產地(國)為台灣、荷蘭、加拿大、丹麥、西班牙、法國牛肉原料及其製品原產地(國)為紐西蘭、澳洲、美國
The pork product is originate from Taiwan, Netherlands, Canada, Denmark, Spain, France. The beef product is originate from New Zealand, Australia, USDA

SNACK / 小食

玉米脆片 NT\$ 360

Nachos

搭配酸奶、蕃茄莎莎醬及起士醬
Served with Sour Cream, Salsa, Cheese Sauce

鷹嘴豆泥佐時蔬 NT\$ 420

Hummus with Vegetable

搭配皮塔餅 Served with Pita

綜合炒菇佐松露奶油醬 NT\$ 380

Fried Mushroom with Truffle Cream Sauce

搭配法國麵包 Served with Sliced Baguette

薯條雙響炮 NT\$ 220

French Fries

搭配蕃茄醬、蜂蜜芥末醬
Served with Ketchup and Honey Mustard

松露薯條 NT\$ 280

Truffle French Fries

炸魚薯條 NT\$ 420

Fish and Chips

搭配塔塔醬 Served with Tartar Sauce

台灣鹹酥雞 NT\$ 260

Taiwanese Fried Chicken

酥炸蘿蔔糕 NT\$ 260

Deep-Fried Turnip Cake

蝦米、洋蔥 Dried Shrimps, Onion

SALAD / 沙拉 (沙拉使用碗裝 bowl)

歐式冷肉起士盤 European Cold Cuts NT\$ 580

煙燻肉類、歐式起士、醃漬蔬菜、綜合果乾
Cold Cut, European Cheese, Pickle, Mix Dried Fruit

凱薩沙拉 Caesar Salad NT\$ 380

(另搭配雞肉或鮮蝦 Chicken or Shrimps) + NT\$ 120

綜合生菜、培根、起士、麵包丁、凱薩醬 (內含蒜頭鰵魚)
Mix Lettuce, Bacon, Cheese, Crouton, Caesar Sauce Contain Garlic Anchovy

氣冷蔥油雞沙拉 Chicken with Scallion Oil Salad NT\$ 320

氣冷蔥油雞、新鮮綜合水耕生菜、聖女蕃茄、栗子、爐烤南瓜、紅藜麥、
水煮納豆蛋、橄欖、和風芥籽醬

Chicken with Scallion Oil, Hydroponic Greens, Cherry Tomato, Chestnut, Baked Pumpkin, Quinoa, Cucumber, Boiled Egg, Olives with Japanese Mustard Dressing

鮭魚西京燒沙拉 Salmon Misoyaki Salad NT\$ 380

鮭魚西京燒、新鮮綜合水耕生菜、聖女蕃茄、栗子、爐烤南瓜、紅藜麥、
水煮納豆蛋、橄欖、和風芥籽醬

Salmon Misoyaki, Hydroponic Greens, Cherry Tomato, Chestnut, Baked Pumpkin, Quinoa, Cucumber, Boiled Egg, Olives with Japanese Mustard Dressing



SANDWICH & BURGER /

三明治 & 漢堡 (附薯條 Served with French Fries)

總匯三明治 Club Sandwich NT\$ 480

綜合生菜、蕃茄、起士、培根、雞肉、酸黃瓜
Mix Lettuce, Tomato, Cheese, Bacon, Chicken, Pickle

火腿起士三明治 Ham and Cheese Sandwich NT\$ 400

火腿、蕃茄、起士、美乃滋
Ham, Tomato, Cheese, Mayonnaise

經典牛肉起士漢堡 Classic Cheese Burger NT\$ 660

紐澳和牛肉、起司、美生菜、蕃茄、酸黃瓜、洋蔥、芥末美乃滋
Aus/NZ Wagyu Beef, Cheese, Lettuce, Tomato, Pickles, Onion, Mustard Mayonnaise

花生醬培根牛肉起士堡 Peanut Butter Cheese Burger with Bacon NT\$ 660

紐澳和牛肉、培根、花生醬、起司、美生菜、蕃茄、酸黃瓜、洋蔥、芥末美乃滋
Aus/NZ Wagyu Beef, Bacon, Peanut Butter, Cheese, Lettuce, Tomato, Pickles, Onion, Mustard Mayonnaise

PASTA / 義大利麵

茄汁鮮蝦義大利麵 Linguine with Shrimps and Tomato Sauce NT\$ 420
鮮蝦、特製蕃茄醬汁
Shrimp, Chef Special Tomato Sauce

奶油培根細扁麵 Linguine Carbonara NT\$ 420
培根、奶油、白酒
Bacon, Bechmel with Parmigino

肉醬筆尖麵 Penne with Meat Sauce NT\$ 420
豬肉醬、特製蕃茄醬汁、帕馬森起司
Pork with Tomato Sauce and Parmesan



美式臘腸比薩 Pepperoni and Cheese NT\$ 450

瑪格莉特比薩 Margherita NT\$ 450

三種起士比薩 Three Kinds of Cheese NT\$ 420
雙色切達起士、艾曼塔起司
Yellow Cheddar / White Cheddar / Emmental cheese

MAIN COURSE / 精選主餐

美國肋眼牛排佐紅酒醬 (10oz) NT\$ 1,560
USDA Rib-Eye Steak with Red Wine Sauce (10oz)
搭配季節時蔬及薯條 Served with French Fries and Seasonal Vegetables

香煎鮭魚佐法式奶油醬 NT\$ 860
Pan-Seared Salmon with Cream Sauce
搭配季節時蔬 Served with Seasonal Vegetables

烤醬豬肋排佐薯條 NT\$ 820
Barbecue Spare Ribs with Fries
搭配薯條及鮮蔬沙拉 Served with French Fries and Green Salad

舒肥雞肉佐奶油蘑菇醬 NT\$ 520
Sous Vide Chicken with Mushroom Sauce
搭配季節時蔬 Served with Seasonal Vegetable

KID'S MENU / 兒童推薦菜單

肉醬義大利麵 Bolognese Pasta NT\$ 520
搭配沙拉、薯條及柳橙汁
Served with Salad, French Fries and Orange Juice

火腿蛋炒飯 Ham and Egg Fried Rice NT\$ 520
搭配沙拉、薯條及柳橙汁
Served with Salad, French Fries and Orange Juice

ASIAN SPECIALTIES / 亞洲精選

寶島牛肉麵 Taiwanese Beef Noodle NT\$ 520
主廚自製寶島牛肉麵搭三種中式小菜
Homemade Tender Braised Beef Noodles with Three Kinds of Small Dishes

印尼炒飯 Nasi Goreng NT\$ 450
參巴醬、蛋、蝦仁、蝦餅
Sambal Sauce with Fried Eggs, Shrimp And Shrimp Cracker

SOUP / 湯

每日例湯 Daily soup NT\$ 200

法式洋蔥湯 French Onion soup NT\$ 200

DESSERT / 甜點

經典起司蛋糕 Classic Cheese Cake NT\$ 260

黑森林蛋糕 Schwarzwald Kirschtorte NT\$ 260

提拉米蘇 Tiramisu NT\$ 260

焦糖布雷 Crème Brûlée NT\$ 300

當季水果拼盤 Seasonal Fruit platter NT\$ 280